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**INDEX OF RECIPES ARMED FORCES RECIPE SERVICE**  
**REVISION 1999 (REVISION, CHANGE 1 AND 2)**  
**AVAILABLE ON NLL WEBSITE WWW.NLL.NAVSUP.NAVY.MIL**

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H010.03	DOUBLE CHOCOLATE CHIP COOKIES (CHOCOLATE COOKIE MIX)
H011.00	PEANUT BUTTER COOKIES
H011.01	PEANUT BUTTER COOKIES (SUGAR COOKIE MIX)
H011.02	PEANUT BUTTER BARS (SUGAR COOKIE MIX)
H012.00	CHOCOLATE DROP COOKIES
H012.01	CHOCOLATE DROP COOKIES (CHOCOLATE BROWNIE MIX)
H013.00	SUGAR COOKIES
H013.01	SUGAR COOKIES (SUGAR COOKIE MIX)
H013.02	SNICKERDOODLE COOKIES
H013.03	SNICKERDOODLE COOKIES (SUGAR COOKIE MIX)
H014.00	COCONUT RAISIN DROP COOKIES

## **SECTION H (Cont.)**

H015.00	CRISP DROP COOKIES
H016.00	COCONUT CEREAL COOKIES
H017.00	HERMITS
H018.00	RAISIN NUT BARS
H018.01	GINGER RAISIN BARS (OATMEAL COOKIE MIX AND GINGERBREAD CAKE MIX)
H019.00	GINGER MOLASSES COOKIES
H019.01	GINGER MOLASSES BARS
H020.00	CHOCOLATE CHIP COOKIES
H020.01	CHOCOLATE CHIP COOKIES (SUGAR COOKIE MIX)
H020.02	CHOCOLATE CHIP BARS (SUGAR COOKIE MIX)
H021.00	LEMON COOKIES
H021.01	ALMOND COOKIES
H021.02	ORANGE COOKIES
H021.03	VANILLA COOKIES
H022.00	FUDGY BROWNIES
H023.00	CRISPY MARSHMALLOW SQUARES
H024.00	BANANA SPLIT BROWNIES
H025.00	ABRACADABRA BARS

## **SECTION I**

I G 001	MAKING ONE-CRUST PIES
I G 002	MAKING TWO-CRUST PIES
I G 003	DIRECTIONS FOR MAKING TURNOVERS
I G 004	DIRECTIONS FOR MAKING DUMPLINGS
I000.00	I. DESSERTS (PASTRY AND PIES) INDEX
I001.00	PIE CRUST
I001.01	PIE CRUST (DOUGH ROLLING MACHINE)
I001.02	PIE CRUST (MANUAL MIXING METHOD)
I002.00	GRAHAM CRACKER CRUST
I002.01	GRAHAM CRACKER CRUST (PREFORMED)
I003.00	MINCEMEAT PIE
I004.00	EGG AND MILK WASH
I004.01	EGG AND WATER WASH
I004.02	MILK AND WATER WASH
I005.00	MERINGUE
I005.01	MERINGUE (DEHYDRATED)
I006.00	VANILLA CREME PIE
I006.01	BANANA CREAM PIE
I007.00	VANILLA CREAM PIE (DESSERT POWDER, PUDDING, INSTANT)
I007.01	STRAWBERRY GLAZED CREAM PIE (DESSERT POWDER, PUDDING, INSTANT)
I007.02	COCONUT CREAM PIE (DESSERT POWDER, PUDDING, INSTANT)
I007.03	PINEAPPLE CREAM PIE (DESSERT POWDER, PUDDING, INSTANT)
I008.00	APPLE PIE (CANNED APPLES-PREGELATINIZED STARCH)
I008.01	DUTCH APPLE PIE
I008.02	FRENCH APPLE PIE
I009.00	APPLE PIE (CANNED APPLES-CORNSTARCH)
I009.01	APPLE PIE (PIE FILLING, PREPARED)
I009.02	DUTCH APPLE PIE (PIE FILLING, PREPARED)
I010.00	APPLE COBBLER
I010.01	PEACH COBBLER
I010.02	BLUEBERRY COBBLER
I010.03	CHERRY COBBLER

## **SECTION I (Cont.)**

I010.04	STREUSEL-TOPPED APPLE COBBLER
I011.00	CHOCOLATE MOUSSE PIE
I012.00	SWEET POTATO PIE
I013.00	PUMPKIN PIE
I014.00	PINEAPPLE PIE (CANNED PINEAPPLE-CORNSTARCH)
I015.00	BERRY PIE (FROZEN BERRIES-CORNSTARCH)
I015.01	BLUEBERRY PIE (BLUEBERRIES, INDIVIDUALLY QUICK FROZEN)
I016.00	BLUEBERRY PIE (CANNED BLUEBERRIES-PREGELATINIZED STARCH)
I017.00	BLUEBERRY PIE (CANNED BLUEBERRIES-CORNSTARCH)
I017.01	BLUEBERRY PIE (PIE FILLING, PREPARED)
I018.00	PINEAPPLE PIE (CANNED PINEAPPLE-PREGELATINIZED STARCH)
I019.00	BUTTERSCOTCH CREAM PIE (DESSERT POWDER, INSTANT)
I020.00	PEACH PIE (FROZEN PEACHES-CORNSTARCH)
I021.00	CHERRY PIE (CANNED CHERRIES-PREGELATINIZED STARCH)
I022.00	CHERRY PIE (CANNED CHERRIES-CORNSTARCH)
I022.01	CHERRY PIE (PIE FILLING, PREPARED)
I023.00	PEACH PIE (FROZEN PEACHES-PREGELATINIZED STARCH)
I024.00	PEACH PIE (CANNED PEACHES-CORNSTARCH)
I024.01	PEACH PIE (PIE FILLING, PREPARED)
I025.00	PEACH PIE (CANNED PEACHES-PREGELATINIZED STARCH)
I026.00	CREAMY COCONUT PIE
I026.01	CREAMY BANANA COCONUT PIE
I026.02	AMBROSIA PIE
I027.00	CHERRY CRUMBLE PIE
I028.00	CHOCOLATE CREAM PIE
I028.01	CHOCOLATE CREAM PIE (DESSERT POWDER, INSTANT)
I029.00	CHOCOLATE AND VANILLA PIE (DESSERT POWDER, PUDDING, INSTANT)
I030.00	FRIED APPLE PIE
I030.01	FRIED LEMON PIE
I030.02	FRIED CHERRY PIE
I030.03	FRIED PEACH PIE
I030.04	FRIED BLUEBERRY PIE
I031.00	PECAN PIE
I031.01	WALNUT PIE
I032.00	LEMON CHIFFON PIE
I032.01	PINEAPPLE CHIFFON PIE
I032.02	STRAWBERRY CHIFFON PIE
I033.00	LEMON MERINGUE PIE
I033.01	LEMON MERINGUE PIE (PIE FILLING, PREPARED)
I033.02	LEMON MERINGUE PIE (PIE FILLING, PREPARED MIX, LEMON FLAVORED, RTC)
I500.00	KEY LIME PIE

## **SECTION J**

J000.00	J. DESSERTS (PUDDING AND OTHER DESSERTS) INDEX
J001.00	APPLE CRISP
J001.01	APPLE CRISP (PIE FILLING, PREPARED AND OATMEAL COOKIE MIX)
J002.00	VANILLA SOFT SERVE ICE CREAM (ICE MILK-MILK SHAKE MIX, DEHYDRATED)
J002.01	CHOCOLATE SOFT SERVE ICE CREAM (ICE MILK-MILK SHAKE MIX, DEHYDRATED)
J002.02	CHOCOLATE MILK SHAKE (ICE MILK-MILK SHAKE MIX, DEHYDRATED)
J002.03	STRAWBERRY SOFT SERVE ICE CREAM (ICE MILK-MILK SHAKE MIX, DEHYDRATED)
J002.04	VANILLA MILK SHAKE (ICE MILK-MILK SHAKE MIX, DEHYDRATED)

## SECTION J (Cont.)

J003.00	BAKED APPLES
J003.01	BAKED APPLES WITH RAISIN NUT FILLING
J003.02	BAKED APPLES WITH RAISIN COCONUT FILLING
J004.00	VANILLA SOFT SERVE ICE CREAM (ICE MILK MIX, LIQUID, FRESH, VANILLA)
J004.01	STRAWBERRY SOFT SERVE ICE CREAM (ICE MILK MIX, LIQUID, FRESH, VANILLA)
J004.02	VANILLA MILK SHAKE (MILK SHAKE MIX, LIQUID, FRESH, VANILLA)
J004.03	CHOCOLATE MILK SHAKE (MILK SHAKE MIX, LIQUID, FRESH, CHOCOLATE)
J004.04	CHOCOLATE SOFT SERVE ICE CREAM (ICE MILK MIX, LIQUID, FRESH, CHOCOLATE)
J005.00	FLUFFY FRUIT CUP
J005.01	YOGURT FRUIT CUP
J006.00	FRUIT CUP
J006.01	AMBROSIA
J006.02	BANANA FRUIT CUP
J006.03	MELON (CANTALOUPE, HONEYDEW OR WATERMELON) FRUIT CUP
J006.04	STRAWBERRY FRUIT CUP
J006.05	FRUIT COCKTAIL FRUIT CUP
J006.06	SPICED FRUIT CUP
J006.07	MANDARIN ORANGE AND PINEAPPLE FRUIT CUP
J007.00	FRUIT GELATIN
J007.01	BANANA GELATIN
J007.02	FRUIT FLAVORED GELATIN
J007.03	FRUIT GELATIN (CRUSHED ICE METHOD)
J007.04	STRAWBERRY GELATIN
J007.05	PEACH GELATIN
J008.00	PEACH CRISP
J008.01	CHERRY CRISP (PIE FILLING, PREPARED AND OATMEAL COOKIE MIX)
J008.02	CHERRY CRISP
J008.03	PEACH CRISP (PIE FILLING, PREPARED AND OATMEAL COOKIE MIX)
J008.04	BLUEBERRY CRISP (PIE FILLING, PREPARED AND OATMEAL COOKIE MIX)
J009.00	STEWED PRUNES
J010.00	PINEAPPLE CRUNCH
J010.01	APPLE CRUNCH (APPLE PIE FILLING)
J010.02	BLUEBERRY CRUNCH (BLUEBERRY PIE FILLING)
J010.03	CHERRY CRUNCH (CHERRY PIE FILLING)
J010.04	CHERRY CRUNCH (CANNED RED TART (SOUR) CHERRIES)
J010.05	PEACH CRUNCH (PEACH PIE FILLING)
J010.06	PEACH CRUNCH (PEACHES, FROZEN)
J011.00	BANANA SPLIT
J012.00	VANILLA SOFT SERVE YOGURT (DEHYDRATED VANILLA)
J012.01	CHOCOLATE SOFT SERVE YOGURT (DEHYDRATED CHOCOLATE)
J012.02	FRUIT FLAVORED SOFT SERVE YOGURT (DEHYDRATED)
J013.00	TAPIOCA PUDDING
J014.00	VANILLA CREAM PUDDING (DESSERT POWDER, PUDDING, INSTANT)
J014.01	BANANA CREAM PUDDING (DESSERT POWDER, PUDDING, INSTANT)
J014.02	COCONUT CREAM PUDDING (DESSERT POWDER, PUDDING, INSTANT)
J014.03	PINEAPPLE CREAM PUDDING (DESSERT POWDER, PUDDING, INSTANT)
J014.04	BUTTERSCOTCH CREAM PUDDING (DESSERT POWDER, PUDDING, INSTANT)
J014.05	CHOCOLATE CREAM PUDDING (DESSERT POWDER, PUDDING, INSTANT)
J015.00	BAKED RICE PUDDING
J015.01	BAKED RICE PUDDING (FROZEN EGGS AND EGG WHITES)

## **SECTION J (Cont.)**

J016.00	BREAD PUDDING
J016.01	CHOCOLATE CHIP BREAD PUDDING
J016.02	COCONUT BREAD PUDDING
J017.00	CREAM PUFFS
J017.01	ECLAIRS
J018.00	VANILLA CREAM PUDDING
J018.01	CHOCOLATE CREAM PUDDING
J019.00	SOFT SERVE YOGURT
J020.00	CREAMY RICE PUDDING
J021.00	FLUFFY PINEAPPLE RICE CUP
J022.00	BREAKFAST BREAD PUDDING
J023.00	BAKED CINNAMON APPLE SLICES
J500.00	BREAD PUDDING WITH HARD SAUCE
J504.00	BAKED BANANAS

## **SECTION K**

K000.00	K. DESSERTS (SAUCES AND TOPPINGS) INDEX
K001.00	WHIPPED CREAM
K002.00	WHIPPED TOPPING (DEHYDRATED)
K002.01	WHIPPED TOPPING (TOPPING, DESSERT AND BAKERY PRODUCTS, FROZEN)
K003.00	RUM SAUCE
K004.00	CHERRY SAUCE
K005.00	CHOCOLATE SAUCE
K005.01	CHOCOLATE COCONUT SAUCE
K005.02	CHOCOLATE MARSHMALLOW SAUCE
K005.03	CHOCOLATE NUT SAUCE
K005.04	CHOCOLATE MINT SAUCE
K006.00	CHERRY JUBILEE SAUCE
K007.00	STRAWBERRY GLAZE TOPPING
K008.00	VANILLA SAUCE
K009.00	LEMON SAUCE

## **SECTION L**

L G 001	GUIDELINES FOR USING OYSTERS
L G 002	GUIDELINES FOR USING SHRIMP
L G 003	GUIDELINES FOR USING POULTRY
L G 004	GUIDELINES FOR STEAMING SHELLFISH
L000.00	L. MEAT, FISH, AND POULTRY INDEX
L001.00	OVEN FRIED BACON (PRECOOKED BACON)
L001.01	GRILLED BACON (PRECOOKED)
L002.00	OVEN FRIED BACON
L002.01	OVEN FRIED CANADIAN BACON
L002.02	GRILLED BACON
L002.03	GRILLED CANADIAN BACON
L003.00	CHICKEN ENCHILADAS
L004.00	ROAST RIB OF BEEF
L004.01	STEAMSHIP ROUND OF BEEF (BEEF, ROUND, BONE-IN)
L004.02	STEAMSHIP ROUND OF BEEF (BEEF, ROUND, BONELESS)
L004.03	STEAMSHIP ROUND OF BEEF (BEEF, BONELESS, RIBEYE ROLL)
L005.00	ROAST BEEF
L005.01	ROAST BEEF (PRECOOKED)
L006.00	SUKIYAKI
L007.00	GRILLED STEAK

## SECTION L (Cont.)

L007.01	GRILLED TENDERLOIN STEAKS
L008.00	TERIYAKI STEAK
L009.00	SPINACH LASAGNA
L010.00	BEEF POT ROAST
L010.01	GINGER POT ROAST
L010.02	YANKEE POT ROAST
L011.00	SIMMERED BEEF
L012.00	COUNTRY STYLE STEAK
L013.00	PEPPER STEAK
L013.01	ORIENTAL STEAK
L014.00	GROUND BEEF CORDON BLEU
L015.00	STEAK SMOTHERED WITH ONIONS
L015.01	STEAK STRIPS SMOTHERED WITH ONIONS
L016.00	SWISS STEAK WITH TOMATO SAUCE
L016.01	SWISS STEAK WITH BROWN GRAVY
L016.03	SWISS STEAK WITH TOMATO SAUCE (SOUP, CONDENSED, TOMATO)
L016.04	SWISS STEAK WITH MUSHROOM GRAVY (SOUP, CONDENSED, MUSHROOM)
L017.00	BRAISED BEEF AND NOODLES
L017.01	BRAISED BEEF CUBES
L018.00	BARBECUED BEEF CUBES
L018.01	BARBECUED BEEF CUBES (CANNED BEEF CHUNKS)
L019.00	STUFFED FLOUNDER CREOLE
L020.00	BEEF AND CORN PIE
L021.00	BEEF POT PIE WITH BISCUIT TOPPING
L021.01	BEEF POT PIE WITH PIE CRUST TOPPING
L022.00	BEEF STEW
L022.01	BEEF STEW (CANNED)
L022.02	EL RANCHO STEW
L023.00	CARIBBEAN CHICKEN BREAST
L024.00	STUFFED CABBAGE ROLLS
L024.01	STUFFED CABBAGE ROLLS (SOUP, CONDENSED, TOMATO)
L024.02	STUFFED TURKEY CABBAGE ROLLS
L025.00	LASAGNA
L025.01	LASAGNA (GROUND TURKEY)
L025.02	LASAGNA (FROZEN)
L025.03	LASAGNA (PIZZA SAUCE, CANNED)
L026.00	BAKED BREADED CLAM STRIPS
L026.01	FRENCH FRIED BREADED CLAM STRIPS
L027.00	BEEF BALLS STROGANOFF
L028.00	CHILI CON CARNE
L028.02	CHILI MACARONI
L028.03	CHILI CON CARNE (WITH GROUND TURKEY)
L028.04	CHILI MACARONI (WITH GROUND TURKEY)
L029.00	BEEF PORCUPINES
L029.01	TURKEY PORCUPINES
L030.00	CREAMED GROUND BEEF
L030.01	CREAMED GROUND TURKEY
L031.00	BEEF RAVIOLI (FROZEN)
L031.01	CHEESE RAVIOLI
L031.02	BEEF RAVIOLI (RAVIOLI, BEEF, IN TOMATO SAUCE, CANNED)
L032.00	PARMESAN FISH

## SECTION L (Cont.)

L033.00	ROAST BEEF HASH
L033.01	HASH, ROAST BEEF (CANNED)
L033.02	HASH, ROAST BEEF (BEEF CHUNKS, CANNED WITH NATURAL JUICES)
L034.00	TACOS (GROUND BEEF)
L034.01	TACOS (GROUND TURKEY)
L035.00	MEAT LOAF
L035.01	TURKEY LOAF
L035.02	TOMATO MEAT LOAF (SOUP CONDENSED, TOMATO)
L035.03	CAJUN MEAT LOAF
L036.00	MINCED BEEF
L037.00	SALISBURY STEAK
L037.01	GRILLED SALISBURY STEAK
L037.02	GRILLED HAMBURGER STEAK
L038.00	SPAGHETTI WITH MEAT SAUCE (GROUND TURKEY)
L038.01	SPAGHETTI WITH MEAT SAUCE (GROUND BEEF)
L038.02	SPAGHETTI WITH MEAT SAUCE, R-T-U SAUCE, (GROUND TURKEY)
L038.03	SPAGHETTI WITH MEAT SAUCE, R-T-U SAUCE, (GROUND BEEF)
L039.00	SPAGHETTI WITH MEATBALLS (GROUND TURKEY)
L039.01	SPAGHETTI WITH MEATBALLS (GROUND BEEF)
L040.00	STUFFED GREEN PEPPERS (GROUND BEEF)
L040.01	STUFFED GREEN PEPPERS (FROZEN STUFFED PEPPERS)
L040.02	STUFFED GREEN PEPPERS (GROUND TURKEY)
L041.00	SWEDISH MEATBALLS (GROUND BEEF)
L041.01	SWEDISH MEATBALLS (GROUND TURKEY)
L042.00	CHILI CONQUISTADOR (GROUND BEEF)
L042.01	CHILI CONQUISTADOR (GROUND TURKEY)
L043.00	BEEF FAJITAS
L043.01	CHICKEN FAJITAS
L043.02	TURKEY FAJITAS
L044.00	TURKEY CURRY
L045.00	STUFFED BEEF ROLLS
L045.01	BEEF BROGUL
L046.00	BEEF AND BEAN TOSTADAS
L047.00	BEEF PIE WITH BISCUIT TOPPING (CANNED BEEF CHUNKS WITH NATURAL JUICES)
L048.00	BAKED CHICKEN AND RICE
L048.01	BAKED CHICKEN AND RICE (CHICKEN, CANNED)
L048.02	BAKED CHICKEN AND RICE (CHICKEN, DEHYDRATED, COOKED, DICED)
L049.00	TURKEY CUTLET
L050.00	CHALUPA
L051.00	CHICKEN PARMESAN
L052.00	CREAMED CHIPPED BEEF
L053.00	BEEF STROGANOFF
L053.01	BEEF STROGANOFF (SOUP, CONDENSED, CREAM OF MUSHROOM)
L053.02	HAMBURGER STROGANOFF
L054.00	STEAK RANCHERO
L055.00	BEEF CORDON BLEU
L056.00	SOUTHERN FRIED CATFISH FILLETS
L056.01	SOUTHERN FRIED WHOLE CATFISH (WHOLE DRESSED CATFISH)
L057.00	TAMALE PIE
L057.01	HOT TAMALES WITH CHILI GRAVY



## SECTION L (Cont.)

L057.02	TAMALE PIZZA
L058.00	CHILI AND MACARONI (CANNED CHILI CON CARNE)
L059.00	CHILI CON CARNE WITH BEANS (CANNED CHILI CON CARNE)
L059.01	CHILI CON CARNE WITH BEANS (DEHYDRATED)
L060.00	HAMBURGER PARMESAN
L061.00	TEXAS HASH (GROUND BEEF)
L061.01	TEXAS HASH (GROUND TURKEY)
L062.00	YAKISOBA (BEEF AND SPAGHETTI)
L062.01	HAMBURGER YAKISOBA (BEEF PATTIE MIX OR BEEF GROUND, BULK)
L062.02	TURKEY YAKISOBA (GROUND TURKEY)
L063.00	ENCHILADAS (GROUND BEEF)
L063.01	ENCHILADAS (FROZEN ENCHILADAS)
L063.02	ENCHILADAS (GROUND TURKEY)
L064.00	CREOLE MACARONI (GROUND BEEF)
L064.01	CREOLE MACARONI (GROUND TURKEY)
L065.00	HUNGARIAN GOULASH
L066.00	SAUERBRATEN
L067.00	GLAZED HAM LOAF
L068.00	SCALLOPED HAM AND NOODLES
L068.01	SCALLOPED HAM AND MACARONI
L069.00	BAKED HAM
L069.01	GRILLED HAM STEAK (COOKED BONELESS HAM)
L070.00	BARBECUED HAM STEAK
L070.01	BARBECUED HAM STEAK (CANNED HAM)
L071.00	BAKED CANNED HAM
L071.01	BAKED HAM STEAK
L071.02	GRILLED HAM STEAK
L071.03	GRILLED HAM SLICE
L072.00	BAKED HAM, MACARONI AND TOMATOES (CANNED HAM)
L072.01	BAKED LUNCHEON MEAT, MACARONI AND CHEESE
L072.02	BAKED HAM, MACARONI AND TOMATOES (CANNED HAM CHUNKS)
L073.00	SCALLOPED HAM AND POTATOES (CANNED HAM CHUNKS)
L075.00	BROCCOLI, CHEESE, AND RICE
L076.00	BEEF MANICOTTI (CANNELLONI)
L076.01	CHEESE MANICOTTI
L077.00	SAVORY ROAST LAMB
L078.00	CHICKEN ADOBO
L079.00	SWEET AND SOUR PORK CHOPS
L079.01	SWEET AND SOUR CHICKEN
L080.00	PORK CHOP SUEY
L080.01	SHRIMP CHOP SUEY
L081.00	ROAST PORK
L081.01	ROAST PORK TENDERLOIN
L081.02	BARBECUED PORK LOIN
L082.00	SWEET AND SOUR PORK
L083.00	CREOLE PORK CHOPS
L083.01	BARBECUED PORK CHOPS
L084.00	BAKED STUFFED PORK CHOPS
L084.01	PORK CHOPS WITH APPLE RINGS
L085.00	BRAISED PORK CHOPS
L085.01	GRILLED PORK CHOPS

## SECTION L (Cont.)

L085.02	PORK CHOPS WITH MUSHROOM GRAVY
L086.00	BREADED PORK CHOPS
L086.01	CREOLE PORK STEAKS (FROZEN BREADED PORK STEAKS)
L086.02	BREADED PORK STEAKS (FROZEN BREADED PORK STEAKS)
L086.03	PORK SCHNITZEL (FROZEN BREADED PORK STEAKS)
L087.00	PORK CHOPS MEXICANA
L088.00	GRILLED POLISH SAUSAGE
L088.01	BAKED ITALIAN SAUSAGE (HOT OR SWEET)
L088.02	GRILLED FRANKFURTERS
L088.03	GRILLED BRATWURST
L088.04	SIMMERED FRANKFURTERS
L088.05	SIMMERED KNOCKWURST
L088.06	SIMMERED POLISH SAUSAGE
L089.00	GRILLED SAUSAGE PATTIES
L089.01	BAKED SAUSAGE PATTIES
L089.02	GRILLED SAUSAGE PATTIES (PREFORMED)
L089.03	BAKED SAUSAGE PATTIES (PREFORMED)
L090.00	SIMMERED CHITTERLINGS
L091.00	GRILLED SAUSAGE LINKS (COOKED PORK & BEEF SAUSAGE) BREAKFAST SAUSAGE
L091.01	BAKED SAUSAGE LINKS (COOKED PORK & BEEF SAUSAGE) BREAKFAST SAUSAGE
L092.00	BARBECUED SPARERIBS
L093.00	BRAISED SPARERIBS
L093.01	SPARERIBS AND SAUERKRAUT
L094.00	SWEET AND SOUR SPARERIBS
L095.00	CANTONESE SPARERIBS
L096.00	ROAST FRESH HAM
L097.00	JAMBALAYA
L098.00	SCRAPPLE
L099.00	PORK ADOBO
L100.00	SIMMERED PORK HOCKS (HAM HOCKS)
L100.01	SIMMERED PIG'S FEET
L101.00	ITALIAN STYLE VEAL STEAK
L102.00	VEAL PAPRIKA STEAK
L103.00	VEAL PARMESAN
L103.01	VEAL STEAK
L104.00	JAEGERSCHNITZEL (VEAL STEAK WITH MUSHROOM SAUCE)
L105.00	VEAL CUBES PARMESAN
L106.00	ROAST VEAL
L106.01	ROAST VEAL WITH HERBS
L107.00	BRAISED LIVER WITH ONIONS
L107.01	GRILLED LIVER
L108.00	BREADED LIVER
L108.01	BREADED LIVER WITH ONION AND MUSHROOM GRAVY
L109.00	OVEN FRIED CHICKEN FILLETS
L109.01	DEEP FAT FRIED CHICKEN FILLETS (3 OUNCES)
L109.02	OVEN FRIED CHICKEN FILLET (5 OUNCES)
L109.03	DEEP FAT FRIED CHICKEN FILLET (5 OUNCES)
L109.04	OVEN FRIED CHICKEN FILLET NUGGETS
L109.05	DEEP FAT FRIED CHICKEN FILLET NUGGETS
L110.00	CORNERED BEEF HASH

## SECTION L (Cont.)

L110.01	HASH, CORNED BEEF (CANNED)
L111.00	NEW ENGLAND BOILED DINNER
L111.01	NEW ENGLAND BOILED DINNER (PRECOOKED FROZEN CORNED BEEF)
L112.00	SIMMERED CORNED BEEF
L112.01	APPLE GLAZED CORNED BEEF
L112.02	BAKED CORNED BEEF (PRECOOKED FROZEN)
L113.00	BAKED FRANKFURTERS WITH SAUERKRAUT
L113.01	BAKED KNOCKWURST WITH SAUERKRAUT
L114.00	TERIYAKI CHICKEN
L115.00	SPICY BAKED FISH
L116.00	MACARONI-TUNA SALAD
L116.01	CHICKEN ROTINI SALAD
L117.00	OVEN COOKED LUNCHEON MEAT
L117.01	GRILLED LUNCHEON MEAT
L118.00	FRIED RABBIT
L118.01	FRIED MARINATED RABBIT
L119.00	BAKED FISH
L119.01	BAKED FISH WITH GARLIC BUTTER
L119.02	ONION-LEMON BAKED FISH
L119.03	LEMON BAKED FISH
L119.04	HERBED BAKED FISH
L119.05	MUSTARD-DILL BAKED FISH
L119.06	FISH AMANDINE
L119.07	CAJUN BAKED FISH
L120.00	BAKED STUFFED FISH
L121.00	SHRIMP SCAMPI
L122.00	PAN FRIED FISH
L122.01	TEMPURA FISH
L122.02	DEEP FAT FRIED FISH
L123.00	OVEN FRIED FISH
L123.01	OVEN FRIED FISH (DEHYDRATED FISH SQUARES)
L124.00	BAKED FISH PORTIONS
L124.01	BAKED FISH PORTIONS (BATTER DIPPED)
L124.02	FRENCH FRIED FISH PORTIONS
L124.03	FRENCH FRIED FISH PORTIONS (BATTER DIPPED)
L124.04	FISH AND CHIPS
L124.05	BAKED FISH NUGGETS
L124.06	FRENCH FRIED FISH NUGGETS
L125.00	CHIPPER FISH
L126.00	FRIED OYSTERS
L126.01	FRIED OYSTERS (BREADED, FROZEN)
L127.00	BOILED LOBSTER
L127.01	BOILED SPINY LOBSTER TAIL
L127.02	BOILED LOBSTER (FROZEN WHOLE LOBSTER)
L127.03	BOILED KING CRAB LEGS (CRAB LEGS, ALASKAN KING, FROZEN)
L128.00	SALMON CAKES
L129.00	SALMON LOAF
L130.00	SCALLOPED SALMON AND PEAS
L130.01	SCALLOPED TUNA AND PEAS
L131.00	CHOPSTICK TUNA
L132.00	TUNA SALAD

## SECTION L (Cont.)

L132.01	SALMON SALAD
L133.00	BAKED TUNA AND NOODLES
L133.01	BAKED TUNA AND NOODLES (SOUP, CONDENSED, CREAM OF MUSHROOM)
L134.00	FRIED SCALLOPS
L135.00	CREOLE SCALLOPS
L135.01	CREOLE FISH
L135.02	CREOLE FISH FILLETS
L136.00	CREOLE SHRIMP
L137.00	FRENCH FRIED SHRIMP
L137.01	TEMPURA SHRIMP
L137.02	FRENCH FRIED SHRIMP (BREADED, FROZEN)
L138.00	SHRIMP CURRY
L139.00	SHRIMP SALAD
L140.00	SEAFOOD NEWBURG
L141.00	CRAB CAKES
L142.00	HONEY GLAZED ROCK CORNISH HENS
L142.01	ROCK CORNISH HENS WITH SYRUP GLAZE
L142.02	HERBED CORNISH HENS
L143.00	BAKED CHICKEN
L143.01	MEXICAN BAKED CHICKEN
L143.02	HERBED BAKED CHICKEN
L144.00	BAKED TURKEY AND NOODLES
L144.01	BAKED CHICKEN AND NOODLES
L144.02	BAKED CHICKEN AND NOODLES (CHICKEN, DEHYDRATED, COOKED, DICED)
L145.00	CHICKEN VEGA
L146.00	BARBECUED CHICKEN
L146.01	BARBECUED CHICKEN (PREPARED BARBECUE SAUCE)
L147.00	CHICKEN A LA KING
L147.01	CHICKEN A LA KING (CHICKEN, CANNED)
L147.02	TURKEY A LA KING (TURKEY, BONELESS, FROZEN, RAW)
L147.03	TURKEY A LA KING (TURKEY, READY-TO-COOK, FROZEN)
L148.00	CHICKEN CACCIATORE
L149.00	BAKED CHICKEN AND GRAVY
L149.01	BAKED CHICKEN WITH MUSHROOM GRAVY
L149.02	BAKED CHICKEN WITH MUSHROOM GRAVY (SOUP, CONDENSED, CREAM OF MUSHROOM)
L150.00	TURKEY POT PIE
L150.01	CHICKEN POT PIE (CHICKEN, CANNED)
L150.02	CHICKEN POT PIE (DEHYDRATED CHICKEN)
L151.00	CHICKEN SALAD
L151.01	CHICKEN SALAD (CHICKEN, CANNED)
L151.02	TURKEY SALAD (TURKEY, BONELESS)
L152.00	CHICKEN TETRAZZINI (CANNED CHICKEN)
L152.01	TUNA TETRAZZINI (CANNED TUNA)
L153.00	CHINESE FIVE-SPICE CHICKEN
L154.00	CREOLE CHICKEN
L155.00	FRIED CHICKEN
L155.01	SOUTHERN FRIED CHICKEN
L155.02	FRIED CHICKEN (PRECOOKED BREADED CHICKEN FOR DEEP FAT FRYER)
L156.00	OVEN BAKED CHICKEN
L156.01	FRIED CHICKEN (PRECOOKED, BREADED CHICKEN, FROZEN FOR OVEN)

### SECTION L (Cont.)

L157.00	PINEAPPLE CHICKEN
L158.00	SAVORY BAKED CHICKEN
L159.00	SZECHWAN CHICKEN
L160.00	CHICKEN CHOW MEIN
L160.01	CHICKEN CHOW MEIN (CHICKEN, CANNED)
L161.00	ROAST TURKEY
L162.00	ROAST TURKEY (BONELESS TURKEY)
L162.01	ROAST TURKEY WITH BARBECUE SAUCE (BONELESS TURKEY)
L163.00	TURKEY NUGGETS (SCALLOPS)
L164.00	ROAST DUCK
L164.01	HAWAIIAN BAKED DUCK
L164.02	ROAST DUCK WITH APPLE JELLY GLAZE
L164.03	HONEY GLAZED DUCK
L165.00	PIZZA
L165.01	PIZZA (THICK CRUST)
L165.02	MUSHROOM, GREEN PEPPER AND ONION PIZZA
L165.03	HAMBURGER PIZZA
L165.04	PEPPERONI, GREEN PEPPER AND MUSHROOM PIZZA
L165.05	PEPPERONI PIZZA
L165.06	PIZZA (ROLL MIX)
L165.07	PORK OR ITALIAN SAUSAGE PIZZA
L165.08	FRENCH BREAD PIZZA
L165.09	PORK OR ITALIAN SAUSAGE, GREEN PEPPER AND ONION PIZZA
L165.10	PIZZA (POURABLE CRUST)
L166.00	PIZZA (12 INCH FROZEN CRUSTS)
L166.01	PIZZA (CHEESE, PREPARED, FROZEN)
L166.02	FAST FOOD PIZZA
L167.00	CHUCK WAGON STEW (BEANS WITH BEEF)
L168.00	BAKED SCALLOPS
L169.00	BAKED WHOLE TROUT
L169.01	BAKED TROUT FILLETS
L170.00	CHILI (WITHOUT BEANS)
L171.00	CHEESE PITA PIZZA
L171.01	MUSHROOM, ONION AND GREEN PEPPER PITA PIZZA
L172.00	BEEF STEW (BEEF CHUNKS WITH JUICES, CANNED)
L173.00	CHEESE TORTELLINI MARINARA (FROZEN)
L173.01	SPINACH TORTELLINI MARINARA (FROZEN)
L173.02	CHEESE TORTELLINI MARINARA (DEHYDRATED)
L173.03	SPINACH TORTELLINI MARINARA (DEHYDRATED)
L174.00	RICE FRITTATA
L175.00	POTATO FRITTATA
L176.00	VEGETABLE STUFFED PEPPERS
L177.00	BOMBAY CHICKEN
L178.00	TROPICAL CHICKEN SALAD
L178.01	TROPICAL CHICKEN SALAD (CHICKEN, CANNED)
L179.00	HONEY GINGER CHICKEN
L180.00	TURKEY SAUSAGE PATTIE
L180.01	GRILLED TURKEY SAUSAGE PATTIE
L181.00	CHICKEN IN ORANGE SAUCE
L182.00	FIESTA CHICKEN
L183.00	BUFFALO CHICKEN

### SECTION L (Cont.)

L184.00	GRILLED TURKEY PATTIE
L184.01	BAKED TURKEY PATTIE
L185.00	CARIBBEAN CATFISH
L185.01	CARIBBEAN FLOUNDER
L186.00	BAKED YOGURT CHICKEN
L187.00	HOT AND SPICY CHICKEN
L188.00	TURKEY FINGERS
L189.00	ITALIAN BROCCOLI PASTA
L190.00	CRANBERRY GLAZED CHICKEN
L191.00	CHICKEN & ITALIAN VEGETABLE PASTA
L192.00	HONEY LEMON CHICKEN BREAST
L193.00	CAJUN ROAST BEEF
L193.01	CAJUN ROAST TENDERLOIN OF BEEF
L194.00	TROPICAL BAKED PORK CHOPS
L195.00	TERIYAKI BEEF STRIPS
L196.00	SOUTHWESTERN SWEET POTATOES, BLACK BEANS AND CORN
L196.01	SOUTHWESTERN SWEET POTATOES, BLACK BEANS AND CORN (CANNED SWEET POTATOES-OVEN METHOD)
L197.00	DIJON BAKED PORK CHOPS
L198.00	GREEK LEMON TURKEY PASTA
L199.00	BRAISED RABBIT
L200.00	GRILLED TURKEY SAUSAGE LINKS
L200.01	BAKED TURKEY SAUSAGE LINKS
L201.00	TAMALE PIE (TURKEY)
L202.00	ORIENTAL TUNA PATTIES
L203.00	VEGETABLE CURRY WITH RICE
L500.00	RUSSIAN TURKEY STEW
L501.00	PASTA PRIMAVERA
L502.00	ROLLED FISH IN RED PEPPER GLAZE
L503.00	JAMAICAN RUM CHICKEN
L504.00	BAKED FISH SCANDIA
L506.00	THAI BEEF SALAD
L507.00	VEGETARIAN BURRITO
L508.00	VEGETABLE LASAGNA
L510.00	TUNA PLATE TRIO
L512.00	GRILLED TURKEY SAUSAGE PATTY (PRE-MADE)
L515.00	OVEN FRIED TURKEY BACON (PRECOOKED)
L523.00	MAMBO PORK ROAST
L524.00	WHITE FISH WITH MUSHROOMS

### SECTION M

M G 001	GUIDELINES FOR RELISH TRAYS OR SALAD BARS
M000.00	M. SALADS, SALAD DRESSINGS, AND RELISHES INDEX 131K
M001.00	APPLE, CELERY, AND PINEAPPLE SALAD
M001.01	CABBAGE, APPLE AND CELERY SALAD
M001.02	CABBAGE, APPLE AND RAISIN SALAD
M002.00	SPINACH SALAD
M002.01	SPINACH AND APPLE SALAD
M002.02	SPINACH AND MUSHROOM SALAD
M003.00	RED WINE VINAIGRETTE DRESSING
M004.00	FRIJOLE SALAD
M005.00	CARROT SALAD

### SECTION M (Cont.)

M005.01	CARROT AND PINEAPPLE SALAD
M005.02	CARROT, CELERY, AND APPLE SALAD
M006.00	PIMIENTO CHEESE STUFFED CELERY
M006.01	COTTAGE CHEESE STUFFED CELERY
M006.02	PEANUT BUTTER STUFFED CELERY
M006.03	CREAM CHEESE STUFFED CELERY
M007.00	CHEF'S SALAD
M007.01	CHEF'S SALAD WITH CROUTONS
M007.02	CHEF'S SALAD (ENTREE)
M008.00	COLE SLAW
M008.01	MEXICAN COLE SLAW
M009.00	COLE SLAW WITH CREAMY DRESSING
M009.01	COLE SLAW WITH VINEGAR DRESSING
M009.02	CABBAGE AND CARROT SLAW WITH CREAMY DRESSING
M009.03	PINEAPPLE COLE SLAW
M009.04	PINEAPPLE MARSHMALLOW COLE SLAW
M009.05	VEGETABLE SLAW WITH CREAMY DRESSING
M010.00	HONEY MUSTARD DRESSING
M011.00	LOW CALORIE YOGURT DRESSING
M012.00	COTTAGE CHEESE SALAD
M013.00	COTTAGE CHEESE AND PEACH SALAD
M013.01	COTTAGE CHEESE AND APRICOT SALAD
M013.02	COTTAGE CHEESE AND PEAR SALAD
M013.03	COTTAGE CHEESE AND PINEAPPLE SALAD
M014.00	COTTAGE CHEESE AND TOMATO SALAD
M015.00	CUCUMBER AND ONION SALAD
M016.00	LOW CALORIE THOUSAND ISLAND DRESSING
M017.00	FRUIT SALAD
M018.00	GARDEN COTTAGE CHEESE SALAD
M019.00	GARDEN VEGETABLE SALAD
M020.00	MARINATED CARROTS
M021.00	TANGY TARRAGON LOW CALORIE DRESSING
M021.01	BASIL LOW CALORIE DRESSING
M022.00	TANGY YOGURT SALAD DRESSING
M023.00	JELLIED CRANBERRY AND ORANGE SALAD
M023.01	JELLIED CRANBERRY AND ORANGE SALAD (CANNED CRANBERRY SAUCE)
M024.00	JELLIED CRANBERRY AND PINEAPPLE SALAD
M025.00	JELLIED FRUIT SALAD
M025.01	JELLIED ORANGE SALAD
M025.02	JELLIED PEAR SALAD
M025.03	JELLIED PINEAPPLE, PEAR, AND BANANA SALAD
M025.04	JELLIED STRAWBERRY SALAD
M025.05	JELLIED BANANA SALAD
M026.00	JELLIED FRUIT COCKTAIL SALAD
M027.00	GERMAN COLE SLAW
M028.00	TACO SALAD
M029.00	ITALIAN STYLE PASTA SALAD
M030.00	COBB SALAD
M031.00	KIDNEY BEAN SALAD
M032.00	FRUIT MEDLEY SALAD
M033.00	LETTUCE AND TOMATO SALAD



### SECTION M (Cont.)

M033.01	LETTUCE WEDGE SALAD
M034.00	MACARONI SALAD
M035.00	MIXED FRUIT SALAD
M036.00	PERFECTION SALAD
M036.01	GOLDEN GLOW SALAD
M036.02	JELLIED SPRING SALAD
M037.00	PICKLED BEETS AND ONION SALAD
M038.00	PASTA SALAD
M039.00	CORN RELISH
M040.00	POTATO SALAD
M040.01	DEVILED POTATO SALAD
M040.02	POTATO SALAD WITH VINEGAR DRESSING
M041.00	POTATO SALAD (DEHYDRATED SLICED POTATOES)
M042.00	HOT POTATO SALAD
M043.00	HOT POTATO SALAD (DEHYDRATED SLICED POTATOES)
M043.01	HOT POTATO SALAD (DEHYDRATED DICED POTATOES)
M044.00	SPRING SALAD
M045.00	THREE BEAN SALAD
M045.01	PICKLED GREEN BEAN SALAD
M046.00	TOSSED LETTUCE, CUCUMBER, AND TOMATO SALAD
M046.01	TOSSED GARDEN SALAD
M046.02	TOSSED CALICO GARDEN SALAD
M046.03	TOSSED ROMAINE, CUCUMBER, AND TOMATO SALAD
M046.04	TOSSED RED LEAF LETTUCE, CUCUMBER, AND TOMATO SALAD
M046.05	TOSSED GREEN LEAF LETTUCE, CUCUMBER, AND TOMATO SALAD
M047.00	TOSSED GREEN SALAD
M048.00	TOSSED VEGETABLE SALAD
M048.01	TOSSED CALICO VEGETABLE SALAD
M049.00	VEGETABLE SALAD
M050.00	WALDORF SALAD
M050.01	APPLE, CELERY AND RAISIN SALAD
M051.00	CRANBERRY ORANGE RELISH
M052.00	GUACAMOLE
M053.00	GERMAN STYLE TOMATO SALAD
M053.01	COUNTRY STYLE TOMATO SALAD
M054.00	TOMATO FRENCH DRESSING
M055.00	VINAIGRETTE DRESSING
M056.00	QUICK FRUIT DRESSING
M057.00	ZERO SALAD DRESSING
M058.00	FRENCH DRESSING
M058.01	LOW CALORIE FRENCH DRESSING
M059.00	BLUE CHEESE DRESSING
M060.00	GARLIC FRENCH DRESSING
M061.00	TANGY SALAD DRESSING
M062.00	MEXICAN POTATO SALAD
M063.00	THOUSAND ISLAND DRESSING
M064.00	CREAMY ITALIAN DRESSING
M065.00	CREAMY HORSERADISH DRESSING
M066.00	LOW CALORIE TOMATO DRESSING
M067.00	RUSSIAN DRESSING
M068.00	SOUR CREAM DRESSING

## **SECTION M (Cont.)**

M068.01	BLUE CHEESE AND SOUR CREAM DRESSING
M069.00	VINEGAR AND OIL DRESSING
M070.00	ZESTY ROTINI SALAD
M071.00	SALSA PASTA SALAD
M072.00	CONFETTI RICE SALAD
M072.01	CREAMY CUCUMBER RICE SALAD
M073.00	KIWI FRUIT SALAD
M074.00	MARINATED BLACK BEAN SALAD
M504.00	BROCCOLI SALAD

## **SECTION N**

N G 001	GUIDELINES FOR SANDWICH PREPARATION
N000.00	N. SANDWICHES INDEX
N001.00	TOASTED BACON, LETTUCE, AND TOMATO SANDWICH
N001.01	BACON, LETTUCE, AND TOMATO SANDWICH
N002.00	GYROS
N002.01	GYROS (READY TO USE GYROS MEAT, BREAD AND TZATZIKI SAUCE)
N003.00	STEAK AND CHEESE SUBMARINE
N003.01	STEAK, CHEESE AND ONION SUBMARINE
N003.02	STEAK AND ONION SUBMARINE
N004.00	ROAST BEEF SANDWICH
N004.01	ROAST PORK SANDWICH
N004.02	ROAST TURKEY SANDWICH
N004.03	ROAST TURKEY CROISSANT WITH CHUTNEY SAUCE
N004.04	ROAST BEEF CROISSANT
N004.05	TURKEY CROISSANT
N005.00	SAUSAGE AND BISCUIT
N005.01	HAM AND BISCUIT
N006.00	GRILLED CHEESE SANDWICH
N006.01	GERMAN STYLE HAMWICH
N006.02	OVEN TOASTED CHEESE AND HAM SANDWICH
N006.03	GRILLED CHEESE AND HAM SANDWICH
N006.04	OVEN TOASTED CHEESE SANDWICH
N006.05	OVEN TOASTED GERMAN STYLE HAMWICH
N007.00	ENGLISH MUFFIN WITH BACON, EGG, AND CHEESE
N007.01	ENGLISH MUFFIN WITH HAM, EGG, AND CHEESE
N007.02	ENGLISH MUFFIN WITH CANADIAN BACON, EGG, AND CHEESE
N007.03	ENGLISH MUFFIN WITH SAUSAGE, EGG, AND CHEESE
N008.00	CHICKEN SALAD SANDWICH
N008.01	TURKEY SALAD SANDWICH
N009.00	CORNERED BEEF SANDWICH
N009.01	CORNERED BEEF AND CHEESE SANDWICH
N010.00	EGG SALAD SANDWICH
N010.01	NEW YORK EGG SALAD SANDWICH (EGG AND TOMATO)
N011.00	HAM SANDWICH
N011.01	FRIED HAM SANDWICH
N011.02	HAM AND CHEESE SANDWICH
N011.03	HAM AND TOMATO SANDWICH
N012.00	GRILLED HAMBURGER (BEEF PATTIES)
N012.01	CHEESEBURGER (BEEF PATTIES)
N012.02	CHEESY BACONBURGER (BEEF PATTIES)
N012.03	DOUBLE DECKER CHEESEBURGER (BEEF PATTIES)

## SECTION N (Cont.)

N012.04	CHILIBURGER (BEEF PATTIES)
N012.05	DELUXE HAMBURGER (BEEF PATTIES)
N012.06	PIZZABURGER (BEEF PATTIES)
N012.07	DELUXE CHEESEBURGER (BEEF PATTIES)
N013.00	HAM SALAD SANDWICH
N014.00	PEANUT BUTTER AND JELLY SANDWICH
N014.01	PEANUT BUTTER AND JAM SANDWICH
N015.00	TUNA SALAD SANDWICH
N015.01	GRILLED TUNA AND CHEESE SANDWICH
N015.02	SALMON SALAD SANDWICH
N015.03	TUNA AND TOMATO SANDWICH
N016.00	CREAM CHEESE BAGEL
N016.01	CREAM CHEESE AND TOMATO BAGEL
N016.02	CREAM CHEESE AND OLIVE BAGEL
N017.00	COLD CUT SANDWICH
N017.01	COLD CUT SANDWICH WITH CHEESE
N018.00	WESTERN SANDWICH (DENVER)
N019.00	SUBMARINE SANDWICH
N019.01	ITALIAN STYLE SUBMARINE
N020.00	GRILLED REUBEN SANDWICH
N020.01	OVEN-TOASTED REUBEN SANDWICH
N020.02	GRILLED REUBEN PASTRAMI SANDWICH
N021.00	BAKED CHICKEN FILLET SANDWICH (BREADED)
N021.01	DEEP FAT FRIED CHICKEN FILLET SANDWICH (BREADED)
N021.02	CHICKEN FILLET AND CHEESE SANDWICH (BREADED)
N021.03	GRILLED CHICKEN FILLET SANDWICH (UNBREADED)
N021.04	BAKED CHICKEN FILLET SANDWICH (UNBREADED)
N022.00	CANNONBALL SANDWICH (MEATBALL)
N022.01	HOT ITALIAN SAUSAGE SANDWICH
N022.02	CANNONBALL SANDWICH (CANNED MEATBALLS IN TOMATO SAUCE)
N023.00	HOT PASTRAMI SANDWICH
N024.00	BARBECUED BEEF SANDWICH (SLOPPY JOE) (CANNED BEEF CHUNKS WITH NATURAL JUICES)
N025.00	MONTE CRISTO SANDWICH
N026.00	ITALIAN VEAL CUTLET SUBMARINE
N027.00	BARBECUED BEEF SANDWICH (SLOPPY JOE)
N027.01	BARBECUED PORK SANDWICH (PORK BUTT)
N027.02	BARBECUED PORK SANDWICH (FROZEN BARBECUED PORK)
N027.03	TURKEY BARBECUE
N028.00	ITALIAN PEPPER BEEF SANDWICH
N029.00	GRILLED HAMBURGER (BEEF PATTIES WITH SOY PROTEIN)
N029.01	DELUXE HAMBURGER (BEEF PATTIES WITH SOY PROTEIN)
N029.02	CHEESEBURGER (BEEF PATTIES WITH SOY PROTEIN)
N029.03	CHEESY BACONBURGER (BEEF PATTIES WITH SOY PROTEIN)
N029.04	DOUBLE DECKER CHEESEBURGER (BEEF PATTIES WITH SOY PROTEIN)
N029.05	CHILIBURGER (BEEF PATTIES WITH SOY PROTEIN)
N029.06	DELUXE CHEESEBURGER (BEEF PATTIES WITH SOY PROTEIN)
N029.07	PIZZABURGER (BEEF PATTIES WITH SOY PROTEIN)
N030.00	SIMMERED FRANKFURTER ON ROLL
N030.01	GRILLED POLISH SAUSAGE SANDWICH
N030.02	SIMMERED KNOCKWURST ON ROLL

## **SECTION N (Cont.)**

N030.03	SIMMERED QUARTER POUND FRANKFURTER
N030.04	GRILLED FRANKFURTER ON ROLL
N030.05	GRILLED FRANKFURTER WITH FRIED PEPPERS AND ONIONS
N031.00	MONTE CARLO SANDWICH (OPEN-FACED TURKEY AND HAM)
N032.00	FISHWICH
N032.01	CHEESE FISHWICH
N032.02	FISHWICH (OVEN METHOD)
N032.03	FISHWICH (BATTER DIPPED FISH PORTIONS)
N033.00	HOT ROAST TURKEY SANDWICH
N034.00	CORN DOG
N034.01	CORN DOG (CORN BREAD MIX)
N034.02	CORN DOG (FROZEN)
N035.00	HOT ROAST BEEF SANDWICH
N035.01	HOT ROAST BEEF SANDWICH (POT ROAST)
N035.02	HOT ROAST BEEF SANDWICH (PRECOOKED ROAST BEEF)
N036.00	HOT ROAST PORK SANDWICH
N036.01	HOT ROAST PORK SANDWICH (FRESH HAM)
N037.00	GRILLED HAM, EGG AND CHEESE SANDWICH
N037.01	GRILLED BACON, EGG, AND CHEESE SANDWICH
N037.02	GRILLED HAM AND EGG SANDWICH
N037.03	GRILLED SAUSAGE, EGG AND CHEESE SANDWICH
N038.00	MOROCCAN POCKETS
N039.00	CHEESE DELI SANDWICH
N040.00	TACO BURGER
N041.00	CHILI DOG WITH CHEESE AND ONIONS (CANNED CHILI CON CARNE)
N041.01	CHILI DOG (CANNED CHILI CON CARNE)
N041.02	CHILI DOG
N042.00	BEEF FAJITA PITA
N042.01	CHICKEN FAJITA PITA
N043.00	CHICKEN PITA POCKET SANDWICH
N044.00	GRILLED CHICKEN BREAST SANDWICH
N045.00	CHICKEN CAESAR ROLLUP SANDWICH
N046.00	GARDEN VEGETABLE WRAP
N047.00	ROAST BEEF & CHEESE ROLLUP SANDWICH
N047.01	HOT ROAST BEEF & CHEESE ROLLUP SANDWICH
N048.00	JAMAICAN JERK CHICKEN SANDWICH
N049.00	MEXICAN BEEF WRAP
N049.01	MEXICAN TURKEY WRAP
N050.00	CRUNCHY VEGETABLE BURRITO
N051.00	VEGETARIAN HEARTY BURGER
N502.00	BAKED TURKEY MELT

## **SECTION O**

O G 001	GUIDELINES FOR PREPARING SAUCES AND GRAVIES
O000.00	O. SAUCES, GRAVIES AND DRESSINGS INDEX
O001.00	WHITE SAUCE
O001.01	CHEESE SAUCE
O002.00	BARBECUE SAUCE
O002.01	BARBECUE SAUCE (PREPARED)
O003.00	CHERRY SAUCE (FOR MEAT)
O003.01	CHERRY SAUCE (PREGELATINIZED STARCH)
O004.00	MARINARA SAUCE

## SECTION O (Cont.)

O004.01	MARINARA SAUCE WITH CLAMS
O005.00	CREOLE SAUCE
O005.01	SPANISH SAUCE
O005.02	CAJUN CREOLE SAUCE
O006.00	MUSTARD SAUCE
O007.00	TACO SAUCE
O007.01	SALSA
O008.00	SWEET SOUR SAUCE
O009.00	PINEAPPLE SAUCE (FOR HAM)
O009.01	RAISIN SAUCE (FOR HAM)
O010.00	SZECHWAN SAUCE
O011.00	SEAFOOD COCKTAIL SAUCE
O012.00	PIZZA SAUCE
O012.01	PIZZA SAUCE (CANNED)
O013.00	TARTAR SAUCE
O014.00	TERIYAKI SAUCE
O015.00	TOMATO SAUCE
O016.00	BROWN GRAVY
O016.01	BROWN GRAVY (BROWN GRAVY MIX)
O016.02	CHICKEN OR TURKEY GRAVY
O016.03	CHILI GRAVY
O016.04	GIBLET GRAVY
O016.05	MUSHROOM GRAVY
O016.06	ONION GRAVY
O016.07	QUICK ONION GRAVY (SOUP, DEHYDRATED, ONION)
O016.08	VEGETABLE GRAVY
O016.09	ONION AND MUSHROOM GRAVY
O017.00	CREAM GRAVY
O017.01	CREAM ONION GRAVY
O018.00	NATURAL PAN GRAVY (AU JUS)
O019.00	TOMATO GRAVY
O020.00	CORN BREAD DRESSING
O021.00	SAVORY BREAD DRESSING
O021.01	APPLE DRESSING
O021.02	SAUSAGE DRESSING
O021.03	OYSTER BREAD DRESSING
O022.00	CHINESE MUSTARD SAUCE
O023.00	HORSERADISH SAUCE
O024.00	YOGURT-CUCUMBER SAUCE
O025.00	HERBED MAYONNAISE
O026.00	ORIENTAL (SWEET AND SOUR) SAUCE
O027.00	DILL SAUCE
O028.00	HORSERADISH DIJON SAUCE
O029.00	HONEY MUSTARD SAUCE
O030.00	TROPICAL FRUIT SALSA
O030.01	PINEAPPLE SALSA
O030.02	TROPICAL FRUIT SALSA (CANNED)
O031.00	SHRIMP SAUCE

## SECTION P

P G 001	GUIDELINES FOR CANNED, CONDENSED SOUPS
P000.00	P. SOUPS INDEX
P001.00	BEEF RICE SOUP
P001.01	BEEF BARLEY SOUP
P001.02	BEEF NOODLE SOUP
P002.00	CHICKEN RICE SOUP
P002.01	CHICKEN NOODLE SOUP
P003.00	CREOLE SOUP
P004.00	ONION SOUP
P004.01	FRENCH ONION SOUP
P005.00	TOMATO BOUILLION
P006.00	TOMATO SOUP
P006.01	TOMATO RICE SOUP
P007.00	VEGETABLE SOUP
P007.01	MINESTRONE SOUP
P008.00	NAVY BEAN SOUP
P008.01	BEAN SOUP WITH SMOKED, CURED HAM HOCKS
P008.02	KNICKERBOCKER SOUP
P008.03	OLD FASHIONED BEAN SOUP
P009.00	BEEF WITH VEGETABLES AND BARLEY SOUP (CANNED)
P009.01	BEAN WITH BACON SOUP (CANNED)
P009.02	BEEF NOODLE SOUP (CANNED)
P009.03	CHICKEN NOODLE SOUP (CANNED)
P009.04	CHICKEN WITH RICE SOUP (CANNED)
P009.05	MANHATTAN CLAM CHOWDER (CANNED)
P009.06	MINESTRONE SOUP (CANNED)
P009.07	SPLIT PEA SOUP WITH HAM (CANNED)
P009.08	TOMATO SOUP (CANNED)
P009.09	VEGETABLE SOUP (CANNED)
P009.10	VEGETABLE WITH BEEF SOUP (CANNED)
P010.00	CHICKEN GUMBO
P010.01	SHRIMP GUMBO
P011.00	CORN CHOWDER
P011.01	CHICKEN CORN CHOWDER
P012.00	MANHATTAN CLAM CHOWDER
P013.00	NEW ENGLAND FISH CHOWDER
P013.01	NEW ENGLAND CLAM CHOWDER
P014.00	CREAM OF MUSHROOM SOUP
P014.01	CREAM OF BROCCOLI SOUP
P015.00	CREAM OF POTATO SOUP (DEHYDRATED SLICED POTATOES)
P015.01	CREAM OF POTATO SOUP (POTATOES, WHITE, FRESH)
P016.00	CREAM OF POTATO SOUP (INSTANT POTATOES)
P017.00	SPANISH SOUP (DEHYDRATED ONION SOUP)
P017.01	ONION SOUP
P017.02	MEXICAN ONION CORN SOUP
P018.00	TOMATO-VEGETABLE SOUP (DEHYDRATED)
P018.01	BEEF-NOODLE SOUP WITH VEGETABLES (DEHYDRATED)
P018.02	CHICKEN-NOODLE SOUP (DEHYDRATED)
P018.03	CHICKEN-NOODLE VEGETABLE SOUP (DEHYDRATED)
P019.00	PEPPER POT SOUP
P020.00	CHICKEN VEGETABLE (MULLIGATAWNY) SOUP

## **SECTION P (Cont.)**

P021.00	ZESTY BEAN SOUP
P021.01	ZESTY BEAN SOUP (DRY BEANS)
P022.00	CHICKEN MUSHROOM SOUP (CANNED)
P022.01	DOUBLY GOOD CHICKEN SOUP (CANNED)
P022.02	LOGGING SOUP (CANNED)
P022.03	TOMATO NOODLE SOUP (CANNED)
P022.04	VEGETABLE BEEF SUPREME SOUP (CANNED)
P023.00	SPLIT PEA SOUP
P023.01	PUREE MONGOLE (SOUP, CONDENSED, TOMATO)
P024.00	CREAM OF BROCCOLI SOUP (CANNED)
P024.01	CREAM OF CHICKEN SOUP (CANNED)
P024.02	CREAM OF MUSHROOM SOUP (CANNED)
P025.00	TEXAS TORTILLA SOUP
P026.00	TORTELLINI SOUP
P027.00	LENTIL VEGETABLE SOUP
P028.00	CURRIED VEGETABLE SOUP
P029.00	TURKEY VEGETABLE SOUP
P500.00	ASIAN STIR FRY SOUP

## **SECTION Q**

Q G 001	GUIDELINES FOR HEATING CANNED VEGETABLES
Q G 002	GUIDELINES FOR SIMMERING FRESH VEGETABLES
Q G 003	GUIDELINES FOR COOKING FROZEN VEGETABLES
Q G 004	GUIDELINES FOR POTATO BAR
Q G 005	GUIDELINES FOR HEATING DEHYDRATED, COMPRESSED VEGETABLES
Q G 006	GUIDELINES FOR STEAM COOKING VEGETABLES
Q000.00	Q. VEGETABLES INDEX
Q001.01	VEGETABLE COMBOS (BROCCOLI COMBO)
Q001.02	VEGETABLE COMBOS (BEAN COMBO)
Q001.03	VEGETABLE COMBOS (CAULIFLOWER COMBO)
Q001.04	VEGETABLE COMBOS (BRUSSELS SPROUTS COMBO)
Q001.05	VEGETABLE COMBOS (GREEN BEAN COMBO)
Q001.06	VEGETABLE COMBOS (CORN COMBO)
Q002.00	BAKED BEANS (CANNED BEANS)
Q002.01	BAKED BEANS (KIDNEY BEANS, CANNED)
Q002.02	BAKED BEANS (PINTO BEANS, CANNED)
Q003.00	BOSTON BAKED BEANS
Q003.01	SAVORY BAKED BEANS
Q004.00	ITALIAN STYLE BAKED BEANS
Q004.01	ITALIAN STYLE BAKED BEANS (KIDNEY OR PINTO BEANS, CANNED)
Q005.00	SIMMERED DRY BEANS (KIDNEY, PINTO, AND WHITE)
Q005.01	SAVORY STYLE BEANS
Q005.02	SIMMERED DRY BEANS (WITHOUT BACON)
Q006.00	SPANISH STYLE BEANS
Q007.00	LYONNAISE GREEN OR WAX BEANS
Q007.01	GREEN BEANS CREOLE
Q007.02	GREEN BEANS WITH MUSHROOMS
Q007.03	GREEN BEANS NICOISE
Q007.04	GREEN BEANS SOUTHERN STYLE
Q008.00	HARVARD BEETS
Q008.01	BEETS IN ORANGE-LEMON SAUCE
Q009.00	HOT SPICED BEETS



## SECTION Q (Cont.)

Q010.00	BROCCOLI POLONAISE
Q010.01	BRUSSELS SPROUTS POLONAISE
Q010.02	CAULIFLOWER POLONAISE
Q011.00	SPROUTS SUPERBA
Q012.00	FRIED CABBAGE
Q012.01	CALICO CABBAGE
Q012.02	FRIED CABBAGE WITH BACON
Q013.00	SCALLOPED SWEET POTATOES AND APPLES
Q014.00	ORANGE CARROTS AMANDINE
Q015.00	ORIENTAL STIR-FRY CABBAGE
Q016.00	CARROT AND CELERY AMANDINE
Q017.00	LYONNAISE CARROTS
Q017.01	GLAZED CARROTS
Q018.00	CAULIFLOWER AU GRATIN
Q019.00	GERMAN POTATO GRIDDLE CAKES (DEHYDRATED SLICED POTATOES)
Q020.00	FRENCH FRIED CAULIFLOWER
Q020.01	FRENCH FRIED OKRA
Q021.00	CORN FRITTERS
Q021.01	CORN FRITTERS (PANCAKE MIX)
Q022.00	RATATOUILLE (COUNTRY STYLE EGGPLANT AND ZUCCHINI)
Q023.00	SCALLOPED CREAM STYLE CORN
Q023.01	SCALLOPED WHOLE KERNEL CORN
Q024.00	BROCCOLI PARMESAN
Q024.01	BRUSSEL SPROUTS PARMESAN
Q024.02	CAULIFLOWER PARMESAN
Q025.00	VEGETABLE STIR FRY
Q026.00	HERBED GREEN BEANS
Q027.00	CALICO CORN
Q027.01	CORN O'BRIEN
Q027.02	MEXICAN CORN
Q028.00	EGGPLANT PARMESAN
Q029.00	SOUTHERN STYLE GREENS (FRESH COLLARDS)
Q029.01	SOUTHERN STYLE GREENS (FROZEN COLLARDS, MUSTARD OR TURNIP GREENS)
Q029.02	SWEET SOUR GREENS
Q029.03	SOUTHERN STYLE GREENS (FRESH KALE)
Q030.00	SAUTEED MUSHROOMS
Q030.01	SAUTEED MUSHROOMS AND ONIONS
Q031.00	OKRA AND TOMATO GUMBO
Q032.00	SOUTHERN FRIED OKRA
Q033.00	PARSLEY BUTTERED POTATOES
Q033.01	PAPRIKA BUTTERED POTATOES
Q034.00	SPANISH ONIONS
Q035.00	FRENCH FRIED ONION RINGS
Q035.01	FRENCH FRIED ONION RINGS (FROZEN)
Q035.02	TEMPURA FRIED ONION RINGS
Q035.03	FRENCH FRIED ONION RINGS (ONION RING MIX)
Q036.00	FRIED ONIONS
Q037.00	SMOTHERED ONIONS (DEHYDRATED ONIONS)
Q038.00	REFRIED BEANS WITH CHEESE
Q038.01	REFRIED BEANS (CANNED REFRIED BEANS)
Q038.02	REFRIED BEANS WITH CHEESE (CANNED REFRIED BEANS)

## SECTION Q (Cont.)

Q039.00	GREEN BEANS WITH CORN (FROZEN)
Q039.01	GREEN BEANS WITH CORN (BEANS, GREEN, CANNED)
Q039.02	GREEN BEANS WITH CORN (BEANS, GREEN, DEHYDRATED, COMPRESSED)
Q040.00	TURNIPS AND BACON
Q041.00	PEAS WITH MUSHROOMS (FROZEN)
Q041.01	PEAS WITH CARROTS
Q041.02	PEAS WITH CELERY
Q041.03	PEAS WITH ONIONS
Q041.04	PEAS WITH MUSHROOMS (CANNED)
Q042.00	GREEN BEANS PARISIENNE (CANNED)
Q042.01	GREEN BEANS PARISIENNE (FROZEN GREEN BEANS)
Q043.00	RED CABBAGE WITH SWEET AND SOUR SAUCE
Q044.00	BAKED POTATOES
Q044.01	QUICK BAKED POTATO HALVES
Q045.00	FRENCH FRIED POTATOES
Q045.01	FRENCH FRIED POTATOES (FROZEN)
Q045.02	FRENCH FRIED POTATOES (FROZEN) OVEN METHOD
Q045.03	FRENCH FRIED SHOESTRING POTATOES (FROZEN)
Q045.04	FRENCH FRIED SHOESTRING POTATOES (FROZEN) OVEN METHOD
Q045.05	FRENCH FRIED POTATOES (DEHYDRATED POTATO MIX)
Q045.06	BAKED POTATO ROUNDS
Q046.00	HASHED BROWN POTATOES
Q046.01	COTTAGE FRIED POTATOES
Q046.02	HASHED BROWN POTATOES (FROZEN, SHREDDED, 3 OUNCES)
Q046.03	LYONNAISE POTATOES
Q046.04	HASHED BROWN POTATOES (FROZEN, SHREDDED, 2.5 OUNCES)
Q047.00	HOME FRIED POTATOES
Q048.00	MASHED POTATOES
Q048.01	GRILLED POTATO PATTIES
Q049.00	O'BRIEN POTATOES
Q050.00	OVEN BROWNED POTATOES
Q050.01	FRANCONIA POTATOES
Q050.02	OVEN-GLO POTATOES
Q051.00	POTATOES AU GRATIN
Q051.01	POTATOES AU GRATIN (POTATOES, WHITE, DEHYDRATED, SLICES)
Q052.00	RISSOLE POTATOES
Q053.00	SCALLOPED POTATOES
Q053.01	SCALLOPED POTATOES AND ONIONS
Q054.00	HASHED BROWN POTATOES (DEHYDRATED SLICED POTATOES)
Q054.01	LYONNAISE POTATOES
Q054.02	O'BRIEN POTATOES
Q054.03	HASHED BROWN POTATOES (POTATOES, WHITE, DEHYDRATED, SHREDDED HASH BROWN)
Q054.04	HASHED BROWN POTATOES (POTATOES, WHITE, DEHYDRATED, DICED)
Q055.00	SCALLOPED POTATOES AND ONIONS (DEHYDRATED SLICED POTATOES)
Q055.01	SCALLOPED POTATOES (DEHYDRATED SLICED POTATOES)
Q055.02	SCALLOPED POTATOES (DEHYDRATED DICED POTATOES)
Q056.00	GOLDEN POTATO BALLS (INSTANT POTATOES)
Q057.00	MASHED POTATOES (INSTANT POTATOES)
Q057.01	GRILLED POTATO CAKES
Q058.00	STEWED TOMATOES

### SECTION Q (Cont.)

Q058.01	STEWED TOMATOES WITH CROUTONS
Q059.00	GERMAN SAUERKRAUT
Q060.00	CLUB SPINACH
Q061.00	BAKED HUBBARD SQUASH
Q062.00	CREOLE SUMMER SQUASH
Q063.00	TANGY SPINACH
Q064.00	LOUISIANA STYLE SMOTHERED SQUASH
Q064.01	SAVORY SUMMER SQUASH
Q065.00	HERBED BROCCOLI
Q066.00	BAKED SWEET POTATOES
Q067.00	CANDIED SWEET POTATOES
Q067.01	GLAZED SWEET POTATOES
Q067.02	GLAZED SWEET POTATOES (BLENDED SYRUP)
Q068.00	TEMPURA VEGETABLES
Q069.00	MASHED SWEET POTATOES
Q069.01	SWEET POTATOES SOUTHERN STYLE
Q069.02	MARSHMALLOW SWEET POTATOES
Q070.00	GARLIC ROASTED POTATO WEDGES
Q071.00	ROSEMARY ROASTED POTATO WEDGES
Q072.00	SESAME GLAZED GREEN BEANS
Q073.00	JAPANESE VEGETABLE STIR FRY
Q074.00	SQUASH & CARROT MEDLEY
Q075.00	DEVILED OVEN FRIES
Q076.00	SOUTH OF THE BORDER BROCCOLI
Q076.01	SOUTH OF THE BORDER MEDLEY
Q077.00	BAKED POTATO PANCAKES (FROZEN SHREDDED POTATO)
Q077.01	BAKED POTATO PANCAKES (DEHYDRATED SHREDDED POTATO)
Q078.00	POTATOES AND HERBS
Q500.00	GARLIC CHEESE POTATOES
Q502.00	ITALIAN ROASTED POTATOES
Q503.00	OKRA MELANGE
Q504.00	ROASTED PEPPER POTATOES